

**UNACCEPTABLE**

## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** LA FIESTA RESTAURANT

**Address:** 2319 8TH AVE  
GREELEY, CO 80631

**Phone:** (970) 353-0664

**Inspection Date:** May 24, 2019

**Owner:** LA FIESTA LLC

**Inspection Type:** REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
20 pts.	<b>Food in good condition, safe, &amp; unadulterated</b> Comment: <b>(Corrected)</b> Found mold on tomatoes, nacho cheese and sliced water melon in the walk-in cooler. Food shall be in sound condition, free of spoilage or contamination and shall be safe for human consumption. Fish in reduced oxygen packaging, or in packaging that states "keep frozen" or "remove from package to thaw" shall be removed from the package before thawing. Corrected by discarding.	13
20 pts.	<b>Proper reheating procedures for hot holding</b> Comment: <b>(Corrected)</b> Found rice holding at at 127 degrees F in the rice cooker. Per owner food was reheated in the microwave and placed in the rice cooker approximately 2 hours prior to the inspection. Foods requiring temperature control shall be quickly reheated to 165 F within 2 hours. Food was measured at 145 degrees F at the end of the inspection. Corrected by discarding. See voluntary condemnation.	19
20 pts.	<b>Proper cooling time and temperature</b> Comment: <b>(Corrected)</b> Found foods requiring temperature control (deep fried beans, cooked meats, cooked rice and chili verde) holding between 43.3-51F in the walk-in cooler. Per owner, food was cooked one day before the inspection. Potentially hazardous foods shall be cooled from 135 F to 41 F in 6 hours provided that the food is cooled to 70 F within 2 hours. Corrected by discarding. See voluntary condemnation.	20
20 pts.	<b>Proper cold holding temperatures</b> Comment: <b>(Corrected)</b> Found foods requiring temperature control (cooked beans, cooked shrimps, green chili, cheese, salsas, packages of ham) in the walk-in cooler holding at 44 degrees F. Ambient air was measured at 43F. Foods requiring temperature control shall be kept cold at 41 F or below. Owner adjusted cooler temperature to 30F. Measured ambient air at 35F at the end of the inspection. Per owner, cooked beans, cooked shrimps and green chili were held in the walk-in cooler for more than 24 hours. Corrected by discarding foods. See voluntary condemnation. Cheese, salsa and packages of ham were out of temperature for an acceptable limit. Corrected by observing food temperatures to improve.	22
20 pts.	<b>Hot &amp; cold water available; adequate pressure</b> Comment: Found no cold water at food preparation sink by the back door. Hot and cold water shall be available at all sinks at all times. Correct immediately, but within 10 days.	50
15 pts.	<b>Person in charge present, demonstrates knowledge, and performs duties</b> Comment: Based on this inspection, employees were unable to demonstrate knowledge of food safety practices to the inspector. Staff shall obtain training in food safety practices within 10 days.	01

15 pts.	<b>Proper cooling methods used; adequate equipment for temperature control</b> Comment: <b>(Corrected)</b> Found food cooling in large plastic containers and a large pot. Potentially hazardous foods shall be cooled using one or more of the following methods: in shallow, uncovered containers that facilitate heat transfer (ex. metal), stirring while in an ice bath, use of an ice wand, under refrigeration, adding ice as an ingredient or other effective method. Corrected at time of inspection by changing out plastic containers with shallow metal containers and discarding food in large pot (food is not meet cooling parameters).	33
10 pts.	<b>Hands clean &amp; properly washed</b> Comment: <b>(Corrected)</b> Found a small pot stored in the hand sink in the food preparation area. Hand sinks shall not be used for any other purpose other than handwashing. Corrected by removing pot.	08
10 pts.	<b>Adequate handwashing sinks properly supplied and accessible</b> Comment: <b>(Corrected)</b> Found paper towels stuck in the dispenser at the hand sink by the cookline. Also found no hand soap available in the bar. Hand sinks shall be provided with an adequate supply of soap and paper towels at all times. Corrected at time of inspection.	10
10 pts.	<b>Food separated and protected</b> Comment: <b>(Corrected)</b> Observed employee changing gloves when changing tasks (raw shrimp to ready-to-eat foods) without washing hands before donning new gloves. Food employees shall clean their hands and exposed portions of their arms immediately before donning single-use gloves for working with food, and between removing soiled gloves and putting on clean gloves when changing tasks. Corrected by discussing with employee and by having employee wash hands.	15
10 pts.	<b>Proper date marking and disposition</b> Comment: <b>(Corrected)</b> Found multiple foods requiring temperature control (salsas, beans, chili rellenos, rice, cooked meats) without date labels in the walk-in cooler. Also found facility to have stored nacho cheese in the walk-in cooler for more than 7 days. Ready-to-eat, potentially hazardous food (time/temperature control for safety food) held in a food establishment for more than 24 hours shall be clearly marked to indicate the time the original container is opened/cooked and the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of 7 days (6 day after opening) or manufacturer use-by date whichever occurs first. Corrected by date labeling food and discarding nacho cheese.	23
5 pts.	<b>Toxic substances properly identified, stored &amp; used</b> Comment: <b>(Corrected)</b> Found a chemical spray bottle in the mop sink area without a identification label. Chemical spray bottles shall be labeled with the contents to ensure proper use. Corrected by labeling.	28
0 pts.	<b>Food contact surfaces; cleaned &amp; sanitized</b> Comment: Found debris build-up on shelves in the walk-in cooler. All food contact surfaces shall be maintained clean and sanitary. Correct immediately, but within 10 days.	16